



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

Midwest Hospitality (Wisconsin) LLC (Fict Name) Midwest Hospitality, LLC (Comp Name)
Church's Chicken
8111 W Brown Deer Rd
Milwaukee, WI 53223

January 8, 2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$78.00

Code Number	Description of Violation	Correct By
6-301.11	There is no soap available for handwashing at the hand sink next to the 4 compartment sink. All handsinks are required to have a supply of hand soap available at all times. Install a soap dispenser at the handsink. Monitor and refill immediately when empty.	01/08/2008
6-301.12	The towel dispenser on the East side (near the fryers) is not functioning. The towel dispenser in the front near the drive thru is also not functioning properly. Repair the towel dispenser so that it will properly dispense the single use hand towels for hand drying. There are no single use hand towels available in the restrooms. Install single use hand towel dispensers in the restrooms and ensure that there are hand towels at all sinks at all times.	01/08/2008
4-601.11	The soda nozzles at the soda dispenser at the drive thru window had accumulation of old soda syrup and mold buildup. Clean and sanitize the nozzles as often as necessary to prevent buildup of syrup and mold growth. Clean and maintain clean the soda nozzles.	01/08/2008
6-501.111	Observed mice droppings at the NW corner of the kitchen area. Clean up the droppings and sanitize the area. This will enable you to identify if there is any pest activity. Provide effective pest control measures to control and eliminate the mice.	01/08/2008
Violations	4-301.16 The food preparation sink is being used as a dump and soak sink. This sink is specifically designed as a food preparation sink and cannot be used as a soak sink or a dump sink. Discontinue using this sink as a soak/dump sink. Keep the sink clean and sanitized.	01/22/2008
4-501.11	The drain stop at the 4 compartment wash sink basin is no longer functioning. Have the sink basin properly repaired so that it will hold water.	01/22/2008



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Inspection Notes

Notes: Remove the moldy caulk at the 4 compartment sink and recaulk.

Ensure that all employees understand the proper procedure and setup for warewashing. The far left sink is to be left open for prewashing or scraping. The next sink is to be filled with soap and water. The next sink is to be filled with clear water for rinsing. The far right sink is to be filled with sanitizer for sanitizing. When warewashing, all three steps must be followed.

On 1/8/2008, I served these orders upon Midwest Hospitality (Wisconsin) LLC (Fict Name) Midwest Hospitality, LLC (Comp Name) by leaving th

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)